

HEALTH AND FOOD SAFETY

Guidelines for Temporary Food Establishments
Updated 10/12/06

TEMPORARY EVENTS

Definition:

-A temporary food service establishment is defined as a food establishment operating in conjunction with an event such as a parade, a grand-opening or an open house of an existing business and shall operate for a maximum of 14 consecutive days in conjunction with that event. A permit is required for all temporary food service establishments and vendors. A permit fee of \$50.00 shall be required for all temporary food establishments. Provisions may be made for non-profit vendors.

-Food vendors not in conjunction with an event such as those listed above are prohibited within the City of Frisco as well as all extraterritorial jurisdictions. Please refer to the City of Frisco Health Ordinance.

The Regulatory Authority must approve the menu items served prior to opening the temporary food establishment. The Regulatory Authority must also approve the set up of the food establishment in its state of operation.

CALL 972-335-5580 XT. 155

AN APPOINTMENT MAY BE REQUIRED

Application Submittal: Please submit together a completed Health Permit application with applicable dates and times of event, a list of all foods and drinks to be served and their sources, a site plan depicting set up of the event, a proposed layout of the stand including equipment and food locations, and a list of all equipment to be used for cooking, storing, transporting, preparing and holding (ie .temperature control).

General:

1. All food service preparation areas must be clean and well maintained.
2. Employees must be free from any diseases and infections that can be transmitted. Employees must maintain a high degree of personal hygiene.
3. Employees must have access to adequate restroom facilities. A notarized letter may be required of an owner providing restroom facilities.
4. **Suitable hair restraints, including hairnets, ball caps or other hats, are required in food preparation areas.**
5. Personnel may not eat, smoke or drink in food preparation areas.

Food Protection:

All food establishments must have a suitable covering over the food preparation, storage, cooking and serving areas. See additional Fire Safety requirements below.

1. All hot foods must be maintained at a temperature of not less than 140°F.
2. All cold foods must be maintained at a temperature of not more than 41°F.
3. All food items must be covered with a lid or some other durable type material at all times. Sneeze guards or distance from food may be required.
4. All food items must be handled with a serving utensil.
5. Gloves may be worn. **Bare hand contact with food is prohibited.**
6. Food service thermometers must be present in the food preparation area. Thermometers must be metal stem and accurate within 2°F. Thermometers shall also be located in all refrigeration and freezer areas.

7. Potentially hazardous food products shall be held in dry refrigeration that is maintained at 41°F degrees or less. Frozen products must be held at 0°F or less. Food products may be stored in ice only if approved by Health and Food Safety and the duration of the event and the items offered is limited, typically less than four (4) hour duration. Ice chests will be allowed to store commercially bottled or canned products only.
8. Condiments provided for the customer's use including onions, relish, sauces, peppers, catsup, mustard, etc., shall be dispensed as single serve packets or from squeeze-type, shelf-stable containers.
9. Baked goods shall be portioned and wrapped prior to sale.
10. Home preparation of food is not permitted. Proof of origination or purchase of food products may be requested on site.
11. No ice will be allowed to be given to the consumer. Ice will only be allowed for use with sno cones. Ice for sno cones must remain in original bags until use. Ice storage containers of chilled cans or bottles must have open drains to prevent submergence in melted ice.

Hand Washing:

1. A convenient hand washing facility shall be available within the food preparation area or in a location approved by Health and Food Safety. This facility shall consist of at least running water, pump soap and individual paper towels.
2. An approved hand sanitizer may also be required to be used in conjunction with hand washing. Sanitizer is not a substitute for proper handwashing.
3. Food handling personnel must wash their hands as frequently as necessary to keep them clean. Disposable gloves may not be used in lieu of hand washing.

Water Source:

1. Enough potable water shall be available in the establishment for food preparation, cleaning and sanitizing utensils and equipment, and for hand washing.
2. Temporary food service establishments must have access to potable water under pressure. Additional water, not necessarily under pressure, may also be required on hand.

Wastewater and Trash Disposal:

1. Wastewater must be disposed of in the sanitary sewer or an approved on-site sewerage system. Wastewater cannot be disposed of in the grass or on the ground.
2. Covered trash containers must be provided, made of non-absorbent material and rodent-proof. All trash must be bagged.
3. Trash collection areas and servicing must be approved by the Environmental Services Department of the City of Frisco.

Food Contact Surfaces:

Food contact surfaces of equipment shall be protected from contamination by the environment, consumers and other contaminating agents. Where helpful to prevent contamination, effective shields or covers shall be provided. The shields or sneeze guards must meet NSF Standard 2.

Single Service Articles:

All temporary food establishments shall provide only disposable single service articles for use by consumers. No plates, and non disposable utensils may be used. No reusable items such as ceramic plates or metal silverware may be provided for consumer use.

Floors:

Floors shall be constructed of concrete, asphalt, tight wood or other similar cleanable materials kept in good repair. Dirt or gravel, when graded to drain, may be used as a sub-flooring when covered with clean, removable platforms or buckboard, or covered with wood chips or other suitable material effectively treated to control dust.

Equipment:

Equipment shall approved by Health and Food Safety and be adequate in number and capacity to provide food temperatures as specified above. Equipment shall be installed and located in a way that prevents food contamination and that also facilitates cleaning. All events greater than 4 hours long shall provide food equipment that is ANSI-sanitation approved and carries a certification listing such as NSF, ETL-sanitation or UL-sanitation. Events that are less than four hours may use alternate equipment however; all equipment and processes must be approved by Health and Food Safety.

Food Storage:

All food and food service equipment shall be stored at least 6" off the floor or ground at all times.

Sanitizing Water:

All temporary food service establishments must use the three- (3) step process for proper washing, rinsing and sanitizing of food service equipment and utensils used in the preparation process. A 3-compartment sink or other approved basin-type set up is recommended to accomplish this process. Other processes may be approved for sanitizing and ware washing. Please call Health and Food Safety for approval of alternate processes. Sanitizing solution must be 50 ppm if chlorine is used and 200 ppm if quaternary ammonia is used. Test papers must be available on site.

Rodent Control:

All temporary food service establishments must provide for proper fly and rodent control as outlined by the Texas Department of State Health Services rules on food safety.

Fire Safety:

A fire extinguisher must be provided. All open flames must be pre-approved through the Fire Department (972-335-5525). Grease and drippings from grills must be contained and properly disposed of. Tents and awnings, if used, are subject to a separate permit. A flame-retardant letter must be submitted with permit.

Personnel Knowledge:

Food safety training is highly recommended for all temporary food establishment workers. Food service workers may obtain a packet of information regarding minimum food safety standards by calling: 972.335.5580 xt. 155. Depending on duration of event and the extent of the food service offered, Health and Food Safety may mandate a Food Handler Certification or a Food Manager's Certification for a minimum of one or maximum of all personnel during the event.